



# Lunch Menu Starters

## Warm Bavarian Pretzel \$7

An authentic, old-world Bavarian style soft pretzel served with our beer cheese dip & honey mustard.

## Beer-Battered Pickle Fries \$8

Dill pickle spears, deep fried until golden brown & served with Ranch.

## Smoked Gouda Mac & Cheese Bites \$10

Macaroni, smoked Gouda and a five cheese blend, battered & fried until golden brown. Served with BBQ Ranch.

## Boneless Wings

Boneless wings tossed in your choice of BBQ, Parmesan Garlic, Buffalo, or Plain. Served with Ranch.

6 for \$7 or 12 for \$13

## Cauliflower Wings \$11

Buffalo breaded cauliflower florets. Served with Ranch.

## Buffalo Chicken Dip \$8

A spicy, house-made dip with shredded chicken, mixed cheeses & buffalo sauce. Served with tricolored tortilla chips & celery sticks.

## Loaded Fries \$11

Seasoned french fries topped with white cheddar cheese sauce, applewood smoked bacon, scallions & shredded cheese. Baked to perfection in a cast-iron skillet.

## Latty Platter Pick 3 Sampler \$12

Choice of 4 Mac Bites, 4 Boneless Wings, Beer-Battered Pickle Fries, 3 Beer Battered Mozzarella Sticks, half order Buffalo dip & chips.

## Mozzarella Sticks \$7

5 beer-battered mozzarella cheese sticks served with marinara sauce.

## Soup & Salads

Dressing Options:

Ranch, Caesar, Roasted Tomato Vinaigrette Balsamic Vinaigrette, BBQ Ranch, Italian

French Onion Soup or Soup of the Day \$3/Cup OR \$5/Bowl

## Warm Goat Cheese Salad \$10    BBQ Fried Chicken Salad \$10

Panko-crusted fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts. Served with roasted tomato vinaigrette.

## Caesar Salad \$10

Fresh romaine lettuce, applewood smoked bacon, shaved parmesan, & cherry tomatoes. Served with caesar dressing & rosemary sourdough croutons.

Lightly battered boneless chicken wings tossed in sweet BBQ sauce & served on a bed of romaine lettuce, corn & tri-colored tortilla chips. Served with BBQ Ranch.

## Chef Salad \$10

Romaine lettuce, roasted turkey, hard boiled egg, bacon, tomato, cheddar-monterey jack blend. Served with Ranch dressing.

ADD

Grilled Chicken \$3/Breaded Tenders \$3/Steak \$5/Grilled Salmon \$5

## Burgers

All burgers are served with a side of seasoned french fries  
Substitute Impossible Burger to any Sandwich: \$1.00

## L39 Classic Burger \$11



6-oz ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion and roasted garlic aioli on a freshly toasted bun

## BBQ Cheddar Burger \$11



6-oz ground beef patty with melted white cheddar, caramelized onions and our house-made java bbq sauce on a freshly toasted bun

## Southwest Black Bean Burger \$10



House-made black bean burger with pepper jack cheese, fresh pico de gallo, mixed greens, chipotle lime aioli & red onion on a freshly toasted bun.

## Frisco Melt \$10



6-oz ground beef patty topped with provolone cheese, crispy onion petals, thousand island dressing on a grilled sourdough bread.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies.



# Pub Favorites

## The L39 Grinder \$10

Grilled, marinated chicken breast, applewood smoked bacon & white cheddar, served on a hoagie roll. Topped with Ranch, lettuce & tomato.

## Steak Quesadillas \$10

Large flour tortilla, marinated steak, red bell peppers, onions with shredded cheddar & monterey jack cheese.

## Veggie Wrap \$10

A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens and herb cream cheese, wrapped in a flour tortilla.

## Grilled Salmon Sandwich \$12

Grilled fresh Atlantic salmon with applewood smoked bacon, mixed greens, sliced tomato on grilled sourdough with remoulade.

## Tomato Guacamole Grilled Cheese \$10

Freshly sliced tomatoes & guacamole with pepper jack cheese on grilled sourdough.

## Hot Chicken Sandwich \$10

Pickle brined chicken “dipped” in hot sauce topped with shredded iceberg lettuce, pickle chips, garlic aioli on a freshly toasted bun.

## Beer Battered Cod Sandwich \$12

Battered in house with locally brewed Spider’s Silk Ale by Devil’s Kettle. Topped with iceberg lettuce, dill aioli, & dill pickles on a toasted bun.

## Roast Turkey & Brie \$11

Smoked turkey & brie on grilled sourdough with mixed greens, sliced tomato & mustard aioli.

## Pesto Chicken Sandwich \$11

Grilled, marinated chicken breast with fresh mozzarella, pesto aioli, mixed greens, tomato & red onion on grilled ciabatta.

## Buffalo Chicken Grilled Cheese \$10

Buffalo chicken dip & pepper jack cheese on grilled sourdough.

## Shrimp Po Boy \$10

Crispy shrimp topped with romaine lettuce, tomato & remoulade served on a hoagie roll.

## 3 Piece Breaded Tenders \$10

Three large breaded homestyle tenders served with our seasoned fries. Your choice of sauce: BBQ, Parmesan Garlic, Buffalo on the side or Plain.

## Half Sandwich & Soup or Side Salad \$9

Pick a half sandwich from Pub Favorites, then pick a Soup or Side Salad.

## Sides

Add an additional side for \$4

- Garden Salad
- Creamy Coleslaw
- Roasted Fresh Broccoli
- Seasoned French Fries
- Fried Goat Cheese Medallion
- Balsamic Drizzled Brussel Sprouts
- Maple Bourbon Sweet Potatoes
  - Rice Pilaf
- Fingerling Potatoes

## Beverages

\$2 Each

- Coke • Diet Coke  
 Cherry Coke • Coke Zero • Barqs Root Beer • Ginger Ale  
 Sprite • Powerade Mountain Berry Blast  
 Orange Fanta  
 Iced Tea • Lemonade • Coffee



Indicates a local food product grown, raised and processed within 250 miles of OHIO.

Ask your server about one-hour parking validation at Baker University Center

## STARTERS

**Warm Bavarian Pretzel \$7**

An authentic, old-world Bavarian style soft pretzel served with our beer cheese dip & honey mustard.

**Beer-Battered Pickle Fries \$8**

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**Smoked Gouda Mac & Cheese Bites \$10**

Macaroni, smoked Gouda and a five cheese blend, battered & fried until golden brown. Served with BBQ Ranch.

**Boneless Wings**

Boneless wings tossed in your choice of BBQ, Parmesan Garlic, Buffalo, or Plain. Served with Ranch.

6 for \$7 or 12 for \$13

**Cauliflower Wings \$11**

Buffalo breaded cauliflower florets. Served with Ranch.

**Buffalo Chicken Dip \$8**

A spicy, house-made dip with shredded chicken, mixed cheeses & buffalo sauce. Served with tricolored tortilla chips & celery sticks.

**Loaded Fries \$11**

Seasoned french fries topped with white cheddar cheese sauce, applewood smoked bacon, scallions & shredded cheese. Baked to perfection in a cast-iron skillet.

**Latty Platter Pick 3 Sampler \$12**

Choice of 4 Mac Bites, 4 Boneless Wings, Beer-Battered Pickle Fries, Beer Battered Mozzarella Sticks, half order Buffalo dip & chips.

**Mozzarella Sticks \$7**

5 beer-battered mozzarella cheese sticks served with marinara sauce.

## SOUP & SALADS

Dressing Options:

Ranch, Caesar, Roasted Tomato Vinaigrette Balsamic Vinaigrette, BBQ Ranch, Italian

**French Onion Soup or Soup of the Day \$3/Cup OR \$5/Bowl**

**Warm Goat Cheese Salad \$10**

Panko-crusting fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts. Served with roasted tomato vinaigrette.

**Caesar Salad \$10**

Fresh romaine lettuce, applewood smoked bacon, shaved parmesan, & cherry tomatoes. Served with caesar dressing & rosemary sourdough croutons.

**BBQ Fried Chicken Salad \$10**

Lightly battered boneless chicken wings tossed in sweet BBQ sauce & served on a bed of romaine lettuce, corn & tri-colored tortilla chips. Served with BBQ Ranch.

**Chef Salad \$10**

Romaine lettuce, roasted turkey, hard boiled egg, bacon, tomato, cheddar-monterey jack blend. Served with Ranch dressing.

ADD

Grilled Chicken \$3/Breaded Tenders \$3/Steak \$5/Grilled Salmon \$5

## BURGERS

All burgers are served with a side of seasoned french fries  
Substitute Impossible Burger to any Sandwich: \$1.00

**L39 Classic Burger \$11**



6-oz ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion and roasted garlic aioli on a freshly toasted bun

**BBQ Cheddar Burger \$11**



6-oz ground beef patty with melted white cheddar, caramelized onions and our house-made Java BBQ sauce on a freshly toasted bun

**Southwest Black Bean Burger \$10**



House-made black bean burger with pepper jack cheese, fresh pico de gallo, mixed greens, chipotle lime aioli & red onion on a freshly toasted bun.

**Frisco Melt \$10**



6-oz ground beef patty topped with provolone cheese, crispy onion petals, thousand island dressing on a grilled sourdough bread.

# PUB FAVORITES

Served with a side of seasoned french fries

## The L39 Grinder \$10

Grilled, marinated chicken breast, applewood smoked bacon & white cheddar, served on a hoagie roll. Topped with Ranch, lettuce & tomato.

## Steak Quesadillas \$10

Large flour tortilla, marinated steak, red bell peppers, onions with shredded cheddar & monterey jack cheese.

## Veggie Wrap \$10

A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens and herb cream cheese, wrapped in a flour tortilla.

## Grilled Salmon Sandwich \$12

Grilled fresh Atlantic salmon with applewood smoked bacon, mixed greens, sliced tomato on grilled sourdough with remoulade.

## Hot Chicken Sandwich \$10

Pickle brined chicken "dipped" in hot sauce topped with shredded iceberg lettuce, pickle chips, garlic aioli on a freshly toasted bun.

## PLATES

## Fish & Chips 2 pc \$13 OR 3 pc \$16

Fresh Pacific Cod battered in Spider Silk Ale from Devil's Kettle Brewing. Served with tartar sauce, creamy coleslaw & seasoned french fries.

## Hanger Steak \$28

8-oz, grilled hanger steak with chimichurri butter, served with fingerling potatoes & roasted broccoli.

## Maple Bourbon Salmon \$17

6-oz, fresh, Atlantic salmon with house made maple bourbon glaze served with wild rice pilaf & balsamic drizzled brussel sprouts.

## Alfredo Campanelle \$12

Sauteed fresh broccoli with campanelle pasta in a rich, creamy, alfredo sauce made with parmesan, asiago and romano cheese. Served with Texas toast.

## Baby Back Ribs \$17

Half rack smoked baby back ribs lathered in bbq sauce, served with maple bourbon sweet potatoes & creamy coleslaw.

## Beer Battered Cod \$12 Sandwich

Battered in house with locally brewed Spider's Silk Ale by Devil's Kettle. Topped with iceberg lettuce, dill aioli, provolone cheese & dill pickles.

## 3 Piece Breaded Tenders \$10

Three large breaded homestyle tenders served with our seasoned fries. Your choice of sauce: BBQ, Parmesan Garlic, Buffalo on the side or Plain.

## Pesto Chicken Sandwich \$11

Grilled, marinated chicken breast with fresh mozzarella, pesto aioli, mixed greens, tomato & red onion on grilled ciabatta.

## Shrimp Po Boy \$10

Crispy shrimp topped with romaine lettuce, tomato & remoulade served on a hoagie roll.

## CAST IRON

## Classic Cast Iron Mac \$8

Campanelle pasta tossed with three cheese sauce (gruyere, cheddar & parmesan) topped with herb breadcrumbs. Baked in cast iron skillet until golden brown.

## Grilled Chicken Bacon \$10

## Chicken Parm Cast Iron Mac \$10

Our classic cast iron mac topped with two chicken tenders, marinara & melted parmesan cheese.

## Buffalo Chicken Cast Iron Mac \$10

Campanelle pasta tossed in our classic buffalo chicken topped with herb breadcrumbs, baked in cast iron skillet until golden brown. Drizzled with hot sauce & Ranch.

## SIDES

Add an additional side for \$4

- Garden Salad
- Creamy Coleslaw
- Roasted Fresh Broccoli
- Seasoned French Fries
- Fried Goat Cheese Medallion
- Balsamic Drizzled Brussel Sprouts
- Maple Bourbon Sweet Potatoes
  - Rice Pilaf
  - Fingerling Potatoes

## BEVERAGES

\$2 Each

Coke • Diet Coke  
Cherry Coke • Coke Zero • Barqs Root Beer  
Ginger Ale • Sprite • Powerade Mountain Berry Blast  
Orange Fanta  
Iced Tea • Lemonade • Coffee



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## DESSERTS

### **Chef's Special Cheesecake** **\$6**

Cheesecake du jour from our bakery.  
Ask your server for today's feature.

### **Brownie Sundae** **\$5**

Decadent Velvet vanilla bean ice cream,  
salted caramel sauce and whipped cream  
over a warm fudge brownie.

### **Flourless Chocolate Cake** **\$5**

Topped with ganache and served with  
fresh berries and whipped cream.

### **Berry Streusel** **\$5**

Mixed Berries topped with a streusel  
crust baked in a cast iron skillet.

### **Molly's Cast Iron Apple Crumble** **\$5**

Fresh fuji apples cooked down with  
cinnamon, sugar & butter. Topped with  
streusel, baked in cast iron skillet.



\*Add a scoop of decadent & local Velvet  
vanilla bean ice cream for only \$3



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## LOCAL ON TAP



**Devils Kettle: Spider Silk Imperial Blonde** \$6  
7% ABV strong blonde ale



**Little Fish Brewing: Seasonal Tap** \$6  
(Ask your server)



**Jackie O's: Mystic Mama** \$6  
7% ABV West Coast Style IPA



**Jackie O's: Ricky** \$6  
4.5% ABV American Style Golden Ale

## CANS & BOTTLES



**Jackie O's** \$5  
**Seasonal Can**  
(Ask your server)  
Who Cooks For You  
Chomolungma

**Domestics** \$4  
Budweiser/ Bud Light/ Blue Moon/ Michelob Ultra/  
Coors/ Miller Lite/ Molson/ Redds/ Guinness/ Stella  
Artois/ Yuengling/Busch Light

## WINE

**House Wine** \$7/glass  
Chardonnay / White Zinfandel  
Cabernet Sauvignon/ Merlot



**Pleasant Hill Vineyards** \$9/glass  
Merlot-Red Wine/ Leland Red-Petite  
Sirah Athena-Chardonnay/ Luna-Sweet  
White/ Harmony Road-Rose

## CRAFT COCKTAILS

**Latitude Adjustment** \$6.50 **Cosmopolitan** \$6.50

Bacardi Silver Rum, Malibu Rum,  
pineapple juice, lime juice & simple  
syrup

Absolute Vodka, Cointreau,  
cranberry juice, lime juice &  
limes

**Maple Bourbon Lemonade** \$7

**Margarita** \$7

Ohio maple syrup, Bulleit Bourbon  
& lemonade.

Jose Cuervo Silver, Cointreau &  
lime juice.

**American or Kentucky Mule** \$6.50 **Mojito** \$6.50

Tito's Vodka or Bulleit Bourbon,  
ginger beer & lime juice. Served in a  
copper mug.

Bacardi Rum, soda water, lime,  
mint leaves & sugar.

**Cape Cod** \$6.50

**Old Fashion** \$7

Absolute Vodka, cranberry juice &  
cherries.

Bulleit Bourbon, bitters, fine sugar  
& orange peel garnish.

**Manhattan** \$6.50

**Dry Martini** \$7

Jack Daniels Whiskey, sweet  
vermouth & cherries.

Tanqueray Gin, dry vermouth, olive  
juice & green olives.

**Mint Julep** \$7

**Classic 1804** \$7.50

Bulleit Bourbon, fine sugar, water &  
mint leaves.

Tito's Vodka, Bacardi Rum, Jose  
Cuervo, Tanqueray Gin, Triple Sec,  
sweet & sour mix, Blue Curacao,  
Midori, pineapple juice, cherry &  
lime garnish.



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